

Abstract of the Disclosure

This invention relates to a novel process for preserving the quality of peeled ripe kiwifruit. More particularly, the invention pertains to a process for preserving the firmness, tissue integrity, bright green color and natural fresh, ripe kiwifruit flavor of peeled, whole, ripe kiwifruit and of peeled, cut, ripe kiwifruit pieces at refrigerated temperatures for prolonged storage periods. A process for preserving ripe kiwifruit or ripe kiwifruit pieces comprising: (a) treating whole, unpeeled, fresh, ripe, kiwifruit with nitrogen to inhibit quality deterioration of pericarp tissue of the ripe kiwifruit; (b) peeling the whole, unpeeled, fresh, ripe kiwifruit; and (c) packaging the peeled, whole kiwifruit or peeled kiwifruit cut into pieces in a modified atmosphere package containing an initial modified atmosphere of between 5% and 15% of oxygen and between 2 and 10% carbon dioxide.